

# The Deluxe Wedding Menu

## COCKTAIL HOUR

### HOT HORS D'OEUVRES BUTLER SERVICE

(choose four)

quiche  
vegetable swirls  
spinach florentine  
mini calzones  
chicken fingers  
cocktail pizza  
spring rolls  
stuffed mushrooms

mini stromboli  
pineapple bacon  
potato skins  
potato pancakes  
franks in a blanket  
crabmeat points  
shrimp & swiss puffs  
southwest bites

### GOURMET BUFFET DISHES

(choose four)

eggplant rollatini  
Swedish meatballs  
lasagna pinwheels  
coconut shrimp  
Madeira chicken  
chicken tetrazzini  
beef kebobs  
pepper steak  
seafood Newburg  
baked clams

eggplant parmigiana  
sausage & peppers  
chicken kebobs  
sweet & sour chicken  
chicken stir fry  
fried calamari  
beef stir fry  
kielbasa with  
sauerkraut  
pernil

### COCKTAIL STATIONS

(choose one)

#### ITALIAN (choose three)

tortellini carbonara, tortellini bolognese,  
penne palermo, rigatoni a la vodka,  
farfalle pesto, farfalle pasta supreme, or  
penne pomodoro

#### GARDEN VEGETABLE CRUDITÉS

a selection of fresh market vegetables  
including florets of broccoli, cauliflower,  
carrots & celery served with our garden  
vegetable dip

#### FIESTA

pernil, arroz con pollo, black beans, and  
fried plantains

#### SEAFOOD PASTA

linguini aglio e olio al dente accompanied by  
baby white clam sauce, calamari marinara,  
and mussels with vin blanc and/or marinara  
sauce

#### MASHED POTATO

white and sweet potatoes, bacon, gravy,  
marshmallows, & cheeses with scallions &  
broccoli

#### ORIENTAL STIR FRY

shrimp, vegetable, chicken, or beef stir-fry in  
soy sauce & sesame oil served over Asian  
white rice

## DINNER MENU

### SALAD

(choose one)

#### CLASSIC CAESAR

romaine & croutons in  
oil & vinegar, anchovies,  
egg yolk, & Parmesan

#### HOUSE

mixed greens in our  
traditional house Italian  
vinaigrette

#### CHAMPAGNE

mixed greens in a  
creamy champagne  
vinaigrette

#### RASPBERRY

mixed greens tossed in  
a raspberry  
vinaigrette

#### STRAWBERRY & FETA

mixed greens,  
strawberries & feta in a  
raspberry vinaigrette

#### SESAME GINGER

mixed greens tossed in  
a soy, ginger and brown  
sugar sesame dressing



Picture your Sunset Harbour wedding—explore our stunning spaces and lush surroundings

# ENTRÉE SELECTIONS

(choose four plus vegetarian)

## CHICKEN

### CHAMPAGNE

*sautéed in a champagne cream sauce with mushrooms*

### PICCATA

*topped with artichokes & capers in a lemon butter sauce*

### GALLOWAY

*in a white Jack Daniels cream sauce topped with fresh broccoli & mushrooms*

### CHASSEUR

*sautéed in a sherry wine sauce with fresh mushrooms & tomatoes*

### MORNAY

*breaded topped with fresh mozzarella in a Mornay cream sauce*

### FRANÇAISE

*lightly battered & sautéed with lemon, butter and capers*

### PARMIGIANA

*breaded with marinara sauce & melted mozzarella*

### CORDON BLEU

*breaded with ham & Swiss in a creamy white wine sauce*

## PASTA

(add chicken or shrimp to any pasta entrée)

### PENNE A LA VODKA

*crushed tomatoes, vodka & creme*

### CHEESE TORTELLINI CARBONARA

*sautéed bacon, onion, garlic & cream topped with fresh peas*

### CREAMY FARFALLE PESTO

*basil, pine nuts & garlic blended with olive oil, Romano cheese & fresh ground pepper*

### FARFALLE SUPREME

*in pink Romano tomato cream sauce*

## DESSERT

### WEDDING CAKE

*an in-house freshly baked yellow or chocolate sponge cake and fresh whip crème with your choice of cannoli, strawberry, chocolate or Bavarian crème filling*

### COFFEE & TEA

*premium blends of regular & decaffeinated coffee & teas available*

## PORK AND BEEF

### PORK LOIN FORESTIÈRE

*seasoned pork loin sautéed in a brown sherry wine sauce with mushrooms*

### PRIME RIB AU JUS <sup>gf</sup>

*USDA choice prime ribs of beef roasted to perfection*

### SIRLOIN STEAK <sup>gf</sup>

*broiled New York steak cooked to your guest's request*

## VEGETARIAN

### TRI-COLOR QUINOA BOWL

*locally grown seasonal vegetables sautéed and served over brown rice and quinoa*

## SEAFOOD

### SHRIMP SCAMPI <sup>gf</sup>

*sautéed in oil and garlic served on a bed of rice*

### STUFFED SHRIMP

*stuffed with crabmeat finished with a lemon & white wine sauce*

### SHRIMP FRANÇAISE

*lightly battered & sautéed in a lemon, butter & white wine sauce*

### GRILLED ATLANTIC SALMON <sup>gf</sup>

*grilled fillet served with dill & wine sauce*

### STUFFED SOLE

*filet stuffed with crabmeat sautéed in a blend of lemon, butter & wine*

### CODFISH <sup>gf</sup>

*topped with a macadamia nut crust baked with lime, butter & white wine*